

U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs Antimicrobials Division (7510P) 1200 Pennsylvania Ave., N.W. Washington, D.C. 20460

9480-13	

EPA Reg. Number:

Date of Issuance:

4/11/16

X Registration Reregistration (under FIFRA, as amended) Term of Issuance: Conditional

Name of Pesticide Product:

Backspin No-Rinse FCSS

Name and Address of Registrant (include ZIP Code):

Cristina Griffin Professional Disposables International, Inc. Two Nice-Pak Park Orangeburg, NY 10962-1376

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/registration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:	Date:
Eric Miederhoff, Product Manager 31 Reguletory Management Branch L Antimicrobials Division	4/11/16
Regulatory Management Branch I, Antimicrobials Division	
(7510P)	

EPA Form 8570-6

- 2. *Include this text if there is a DCI or EDSP Order; otherwise, delete this section.* You are required to comply with the data requirements described in the DCI or EDSP Order identified below:
 - a. ADBAC GDCI-069105-30881
 - b. DDAC GDCI 069149-30869

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI or EDSP Order listed above, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

- 3. Include the following text if there is no DCI issued for a chemical, but there is a Work Plan or a proposed DCI for that chemical; otherwise, delete this section. Be aware that proposed data requirements have been identified in a Work Plan or proposed DCI. For more information on these proposed data requirements, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division
- 4. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 9480-13."
- 5. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

• Basic CSF dated 10/09/2015

Page 3 of 3 EPA Reg. No. 9480-13 Decision No. 510383

If you have any questions, please contact Karen M. Leavy by phone at (703)-308-6237, or via email at Leavy.Karen@epa.gov.

Enclosure

[Front Panel]

ACTIVE INGREDIENTS:

BACKSPIN NO-RINSE FCSS

ACCEPTED

04/11/2016

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 0400 400

[©] 9480-13

	0.0000/
Didecyl dimethyl ammonium chloride	0.023%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride	0.015%
OTHER INGREDIENTS	99.962%
TOTAL	00.000%

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS [and/or Net Wt.]____oz (g) [or lbs. (kg)] [Insert number] Cloths [size of each cloth]

[Any Panel]

EPA Reg. No.: 9480-RG

EPA Est. No.: 9480-NY-1 or [EPA Est. No. A=9480-NY-1, C=72956-AR-1 [or others]

Alpha character will precede batch code on product

[Manufactured by [or for]]:
Professional Disposables International, Inc.
Two Nice-Pak Park, Orangeburg, NY 10962-1376
[For information call: [phone number to be inserted]]

[Note to Reviewer: According to EPA's Label Review Manual, Precautionary Statements and First Aid are not required for the registrant to include when the product is classified as Category IV for acute toxicity]

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE [HARD NON POROUS FOOD-CONTACT SURFACES]:

For Lightly Soiled Surfaces: Use a [product name] wipe to clean the surface to be treated. Sanitize with additional [product name] wipes. Wipe enough for treated area to remain wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [sanitizing wipe] [product name]. Wipe enough for treated area to remain wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

99.999% effective in one [1] minute [or 60 seconds] in the presence of 5% organic soil against Escherichia coli [(ATCC # 11229)], Staphylococcus aureus [(ATCC #6538)], Shigella boydii [(ATCC #9207)], and Listeria monocytogenes [(ATCC #19115)].

Items may include: [Use one or more of the following:]

[Airline tray tables] [Fridges] [Range tops and hoods]

[Appliances] [High chair trays] [Reach-in refrigeration and freezer

[Backsplashes] [Hospital meal trays] units]

[Bar tops] [Laminated menus] [Restaurant tables]

[Cafeteria trays] [Lunch boxes] [Scales]

[Checkout lanes] [Microwaves] [Self-service condiment areas]
[Condiment containers] [Mixers] [Self-service serviceware areas]

[Conveyer belts] [Nonwood cutting boards] [Slicers] [Counter tops] [Nozzles] [Tables]

[Cutting boards][Pill counters][Take out counters][Dining tables][Pill trays][Waitress stations][Dish racks][Probe portion of meat[Walk-in refrigeration[Food trays]thermometers]and freezer units]

[Food carts] [Probe portion of food [Work tables]

[Food preparation tables] thermometers]
[Food [manufacturing] [Ranges]

[processing] [equipment][parts]]

IThe following uses must be preceded by the words:" [outside surface[s] of]" or "[exterior surface[s] of]":]

[Beverage dispensers] [Griddles] [Steam tables]

[Broilers] [Grills]

[Chargrills] [Ice machines] [Toasters]

[Cooking surfaces] [Pulpers] [Food mixers] [Ovens]

[Add the following after the list of surfaces:] and other similar hard, nonporous food contact surfaces.

THE INFORMATION IN BOX IS NOT PART OF THE LABELING

[] - Statements in brackets are optional or instructional. Italicized words in brackets are not included

Sequence and placement of phrases is optional unless specified in 40 CFR 156.10.

Capitalization, plurals or singular, bold and italics are all variable unless specified in 40 CFR

[TO SANITIZE] [HARD NONPOROUS NONFOOD-CONTACT SURFACES]:

[floors,]

[Cleaning and] Sanitizing Procedure: Use a [product name] wipe to clean the surface to be treated. Sanitize surface with [product name] wipes. Wipe enough for treated area to remain wet for 15 seconds. Let air dry. No rinsing required.

Use one or more of the following:

[employee areas], [restaurant chairs] [telephones,] [bath tubs,] [booster seats.] [garbage cans,] [shopping carts [tiled walls,] [cash registers,] [hampers.] [and/or] [baskets,] [toilet seats, [and/or] [hotel room surfaces] [showers,] [rims,] [chairs,] [towel dispensers,] [cribs], [and/or][counters] [sinks,] [infant-changing [diaper pails] [stall doors,] [vanities,] [display cabinets], tables,] [store] check-out [trashcans] [doorknobs,] [infant high chairs,] areas]. [drain boards,] [faucets,] [strollers]

99.9% effective in 15 seconds against *Staphylococcus aureus* (ATCC #6538) and *Enterobacter aerogenes* (ATCC # 13048) [in the presence of organic soil (5% blood serum)].

[CLEANING AND DEODORIZING

Wipe surface with towelette until clean. Let air dry.]

Dispensing: [Choose the dispensing directions from below that correspond to the product package.] [On canister]

Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. When not in use keep lid closed to prevent moisture loss.

[On Flexible Pack or Mobile Pack or Belt Pack]

Peel back label. Pull out wipes as needed. When not in use keep lid closed to prevent moisture loss.

[On Packet]

Tear open packet.

[Pail]

Remove lid and tear open refill package.

[Refill Package]

This refill package is made for use only in a [product name] container; do not use this product in a container for another product. Remove [entire] lid from container. Tear open refill [package] at [notch] [mark] [arrow]. Place [entire] refill package of wipes in empty container. Follow information on container to dispense wipes.

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

Physical or chemical hazard

Combustible. Do not use or store near heat or open flame.

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STORAGE AND DISPOSAL

Storage: Do not store near heat or open flame. Use product only from original container.

[For canisters:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection. **Canister Disposal:** Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

[For flexible packs, mobile packs, belt packs or single packets:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.

Flexpack Disposal: Put empty package in trash collection.

[For pail:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.

Packaging Disposal: Put empty package in trash collection.

Pail Disposal: Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

[Use at least one of the use sites indicated in the paragraph below or in the "For Use In" section below:]

[AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:]

This product is recommended for use in retail food establishments [including:] [restaurants,] [hotels,] [kitchens,] [airplanes,] [food service in healthcare settings,] [delicatessens,] [supermarkets,] [temporary food establishments], [food processing plants,] and other food service and food preparation settings where the [control of the hazards] [prevention] of cross-contamination between treated surfaces is of primary importance.

[FOR USE IN:]

[Airplanes]
[Athletic facilities]
[Banquet halls]

[Beverage Processing Facilities]

[Cafeterias] [Cars] [Caterers]

[Catering facilities]

[Correctional facilities]

[Cruise Ships]
[Day Care Settings]
[Delicatessens]
[Dining halls]
[Drug Stores]

[Food Manufacturing Facilities]

[Food Packaging Facilities]

[Food Processing Facilities]

[Food Service Facilities] [Food Trucks]

[Funeral homes]

[Gyms] [Grocery]

[Healthcare Food Service]

[Health clubs] [Homes residences]

[Hotels] [Households]

[Household kitchens and/or

bathrooms] [In-Store Demos]

[Kitchens]

[Mobil Food Establishments]

[Mortuaries] [Motels] [Nurseries]

[Nursing Homes]

[Nutraceutical Production Facilities]

 $[Pharmac eutical\, Production$

Facilities] [Pharmacy]

[Poultry/Meat/Seafood Packing]

Facilities]
[Restaurants]
[Schools]

[Shopping centers]

[Temporary Food Establishments]

[Transportation Centers]

[For use on the following[:] [types of surfaces:]]

[Aluminum]

[Chrome]

[Corian®]

[Finished Wood]

[Finished Polyurethane]

[Formica®]

[Glazed Porcelain (Surfaces)]

[Glazed Porcelain (Enamel)(Kitchen)(Tile)]

[Laminated Surfaces (Laminate)]

[Laminated Wood]

[Metal]

[Polystyrene]

[Quartz]

[Sealed Cement]

[Sealed Granite]

[Sealed Synthetic Marble]

[Steel Surfaces]

[Sealed Stone Surfaces]

[Stainless Steel]

Optional Label Claims

[All below are optional/label (placement optional) literature and promotional statements]

*99.999% effective in 60 seconds against *Staphylococcus aureus* [(ATCC #6538)], *Escherichia coli* [(ATCC #11229)], *Shigella boydii* [(ATCC# 9207)], and *Listeria monocytogenes* [(ATCC# 19115)] on hard, nonporous food contact surfaces.

X ct. X [to be replaced with unit packet count]

Aids in the reduction of cross-contamination between treated surfaces. **

All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

Always follow directions for use on this [or the] label.

A convenient way to clean and sanitize

An efficient way to clean and sanitize

Antibacterial

Antimicrobial

Antimicrobial wipes

Bleach-free [this is included as useful info for users needing a bleach-free product]

By Grime Boss®

Cleans, deodorizes and kills common foodservice][foodborne] bacteria

Cleans, deodorizes and kills common household bacteria

Commercial use

Convenient wipes

Convenient way to sanitize. One wipe at a time.

[for use on canisters, not packets] Cost Savings: Our [product name] wipe is [X] times larger and [X]% less expensive than [PDI's or our [previous]) individually packed wipes. The easy grip canister contains [X] more wipes and creates less waste than individual packets. Now you can do more with less waste!

Designed and formulated for use on large hard nonporous surface areas [list surfaces from approved list]

Designed to be effective on large hard nonporous surfaces [including]: [list surfaces from approved list]

Designed to clean, then sanitize lightly soiled, hard, nonporous food contact surfaces [where the control of cross-contamination between treated surfaces is of primary importance]

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

Each [or Every] wipe releases the right amount of sanitizer

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Easy sanitizing on the go

Easy sanitizing for hard nonporous surfaces around the house [office] [bathroom] [kitchen]

Easy to use

Effective in sanitizing your hard nonporous surfaces [kitchen] [bathroom] surfaces

Eliminates odors

Every day use

Extra large wipes

Fast drying formulation

Fits with Swiffer sweepers

Food Code Compliant [referencing 2013 Food Code]

Food contact surface** sanitizing wipe

Food processing [commercial] [industrial] use

For hard nonporous household surfaces

For your [heavy] [or light] duty jobs

For cleaning on the go

For use in food processing facilities where dry cleaning is [critical [required] [for] [to] your operation] [dry cleaning is a method of cleaning where it is necessary to keep water content at a minimum]

For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities. **

For use on hard nonporous surfaces in [professional][commercial] kitchens

Incorporate as part of your [pathogen reduction] [or food safety] program

Ideal for Daily Use

Ideal for water-sensitive equipment

Industrial use [only for use in products labeled for commercial uses]

Helps prevent cross-contamination [by killing bacteria on the treated surface and on the wipe. **]

[Its] [Product name's] quat-based formula is [EPA] registered

Kills 99.9% of *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)] in 15 seconds [on hard, nonporous non food contact surfaces]

Kills 99.999% of Staphylococcus aureus [(ATCC #6538)], Escherichia coli [(ATCC #11229)], Shigella boydii [(ATCC# 9207)], and Listeria monocytogenes [(ATCC# 19115)] in 60 seconds on [cleaned] [and rinsed] hard, nonporous food contact surfaces

Kills 99.999% of Listeria monocytogenes [(ATCC# 19115)] on hard, nonporous food contact surfaces

Kills 99.999% of common foodborne pathogens

Kills bacteria on the wipe and on the surface

Kills [99.9% of] common household bacteria

Kills common household bacteria including: [Staphylococcus aureus] [Staph], [Escherichia coli] [E. coli], [Shigella boydii] [Shigella], and Listeria monocytogenes [Listeria]

Kills common foodborne pathogens including: [Staphylococcus aureus] [Staph], [Escherichia coli] [E. coli], [Shigella boydii] [Shigella], and Listeria monocytogenes [Listeria]

Kitchen surface wipes

Large enough to work with sweepers

Large enough to work with Grime Boss® Sweepers

Leaves no harsh chemical residue

Less waste than individually wrapped wipes

[Moisture] [Hydro-] lock lid

[Made in USA] [of Domestic and [Foreign][Imported] Materials] [Made in [insert country]

[Neutralizes] [Eliminates] odors No

animal ingredients

No mixing or measuring required

[No mixing, no measuring, no problem]

Noncorrosive formulation

No-Rinse Sanitizer

Only for commercial uses

Premeasured, premoistened sanitizing wipes for use on hard nonporous surfaces.

[Product name] are a convenient method for sanitizing thermometers and other small wares

[Product name] can be part of your facilities' [Hazard Analysis Critical Control Point] [HACCP] plan.

[Product name], food contact sanitizing wipe formulated and designed to clean and sanitize [insert food contact surfaces].

Proven effective against foodborne pathogens listed below*

*99.999% effective in 60 seconds against Staphylococcus aureus [(ATCC

#6538)], Escherichia coli [(ATCC #11229)], Shigella boydii [(ATCC# 9207)], and Listeria monocytogenes [(ATCC# 19115)] on hard, nonporous food contact surfaces.

Quick and easy sanitizing of [add use surfaces from this label]

Ready to use

Recommended for use on hard, nonporous nonfood contact surfaces as a sanitizer

Sanitizes food prep surfaces

Sanitizes [baby][children's] [booster chairs] [high chair trays] [strollers]

Sanitizes hard nonporous surfaces

Sanitizes interiors of [microwave ovens], [refrigerators], [stoves], [freezers], [food trays], [lunch boxes], [dishwashers], [dish racks], [sinks]

Sanitizing Wipe

Saves time

Say good-bye to dirty rags and buckets

Simply pull, wipe, and toss [to help reduce the risk of cross-contamination between treated surfaces] [!]

Streak-free cleaning

Strong wipe for tough jobs

Test in an inconspicuous area prior to use

The [Product name] formula is noncorrosive. [Compatible with] [or May be used on] [or Will not damage]: [Stainless steel] [and/or] [Small] [commercial kitchen wares]

The [X wipe size] of [product name] is large enough to use effectively on a variety of small wares and equipment of busy commercial kitchens. The [new] easy grip canister contains [count] wipes and creates less waste than individual packets. [product name]: Now you can do more with less waste!

The bacteria are killed in 60 seconds by contact with the liquid in the wipe. The product is effective when the surface is completely contacted with the wipe.

The fast, easy and effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces

The wet wipe for dry cleaning [dry cleaning is a method of cleaning where it is necessary to keep water content at a minimum]

The wipe is effective against all hard, nonporous surface areas to which all liquid has been imparted for the required contact time

[Trial] [Value] size

Use [as a part of] [in support of] your [FSMA-driven/compliant] HACCP plan

Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority] [Inspector]

Use on hard nonporous surfaces wherever [sanitizing] is important

Use to sanitize hard nonporous surfaces during in-store food [demos] [or demonstrations]

Use to sanitize the probe portion of [food] [and] meat] thermometers.

Use with [patent pending] [proprietary] [Triple Take Dispenser] [Belt Packs] [Wall Brackets] User friendly

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Uses X% less plastic than similar count canisters

Versatile: The [wipe size] [Product name] size is ideal for use on thermometers, meat probes, steam wands, and small ware equipment.

Where compliance and guest experience meet

6-Month Advertising Claims [product in marketplace 6 months]

[Note: The following claims will be used as this product replaces a current PDI EPA registered product:]

[Use in place of] [replaces]: [previous product names]

Formerly marketed as [previous product names]

Our fastest drying formulation yet

New! Kills Listeria* *99.999% of Listeria monocytogenes in 60 seconds.

Now! Kills 99.999% of Listeria monocytogenes [on hard, nonporous food contact surfaces]

Table Turners has a new look Thermosan has a new look

Sani-Wipe has a new look

[** hard nonporous surfaces only]

[Graphics depicting use sites listed on this label can appear on product label and labeling.] [The following graphics and statements are optional. They may be placed anywhere on label/container.]

NOT FOR USE ON SKIN FOR USE ON HARD NONPOROUS SURFACES ONLY







[The following graphics and statements are optional. They may be placed anywhere on label/container.]





















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[The following are company logos for use on PDI product labels. The purpose of the logo is for easy recognition of PDI products in the marketplace.]



Dining Tables



Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



Probe Portion of Meat Thermometer





Thermometers, Steam Wands



Laminated Menus



Counters



Cafeteria Trays, Hospital Meal Trays Airline Tray Tables Pill Trays



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The terms "Wipe(s)', "Towel(s)" and "Cloth(s)' can be used Interchangeably throughout except for the product primary brand name which can be only changed by notification or amendment. Lists of uses and use sites can be used partially or in their entirety F:\PDI\9480-XX Backspin Wipe\Label\9480-RG label clean 032416.doc

Bar Tops



Waitress Stations



Food Carts



Microwaves, Ranges



Refrigeration, Freezer Units





Self-Service Condiment Areas, Condiment Containers



Deli Slicer





Conveyor Belts, Conveyor Lines, Hopper Trays, Holding Containers





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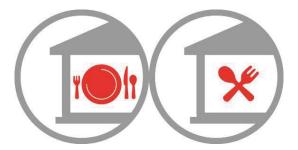
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Small Wares (beverage dispensers, food mixers, scales)

Restaurants Foodservice Dining Halls/Cafeterias







Airplanes/Airports



Caterers



Daycare Settings



Hotels/Motels

Cruise Ships



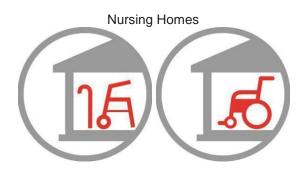
Nurseries



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Delicatessens

Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



Convenience Stores







Kills Listeria in 60 seconds

Kills Listeria in 1 minute

[Logo]





